

## SOW HAS THIRTY-FOUR

### PIGS IN TWO LITTERS

Perry County Republican: Albert Bergman of Route 3 has a full-blooded Chester White sow which has established a record. She has done no less than give birth to 17 pigs in each of her last two litters and raise 12 out of each con-signment. And the pigs are all well-formed and there is not a runt in the lot.

The first seventeen were born on April 11, 1922, and Mr. Bergman thought this remarkable. His judg-ment of the animal's value was again raised on Nov. 5, 1922, when she duplicated her previous feat.

According to Mr. Bergman, who has been raising hogs for the last 34 years, this is indeed a record. The average litter is from 7 to 9 and he remembers of but one time of seeing a litter of 17, these being runty and weak. The most remarkable part of the story is that two litters of such size should be born successively.

The sow was bred both times to a Chester White male hog which Mr. Bergman had gotten from Charles Huber of Route 3, breeder of Chester White hogs.

### GREEN OLIVE PEPPER CORN

Corn sautéed with green peppers and olives is a delicious dish that may be prepared in a few minutes. Once tried it will be repeated frequently each year when corn on the cob is obtainable. Here is an excellent recipe:

Ingredients: Six ears sweet corn (uncooked); one-fourth teaspoon salt; one-eighth teaspoon paprika; one green sweet pepper; one cup chopped Spanish green olives; two tablespoonsful butter.

Cut corn from cob. Remove seeds and white fibre from the sweet pepper. Cut the pepper into fine strips and cook five minutes in the butter. Add the corn and cook for ten to fifteen minutes, stirring to prevent burning. Add the salt, paprika and green olives. Serve.

### Deviled Spanish Green Olives

Here's a little hors d'œuvre that may be prepared in a few minutes. It's novel and tasty. The family will enjoy it, and so will the guests. It's one of those "surprise" appetizers that labels your dinner "unique and charming."

Fif large green olives and fill with the yolk of hard-boiled eggs mixed to a paste with a little butter. Lay an olive on a strip of bacon, sprinkle with paprika and a tiny pinch of mustard, roll up, fasten with toothpick and broil just long enough to crisp the bacon. Serve on toast fingers.

### Bran Cookie Recipe From Chef of Note



Hubert Van der Breeck

Hubert Van der Breeck, amaz- ing pastry chef of the Hotel Statler, at Buffalo, has discovered a way to make bran cookies, and he is rather proud of his achieve- ment.

The ingredients are one-half cup brown sugar, one-half cup butter, one-half cup ground cinnamon, one-half cup Salina raisins, one-half cup chopped walnut meats, two cups flour, one level teaspoon baking soda, one heaping teaspoon baking powder, two and one-half cups of bran, one egg and one-half cup water.

Beat sugar and butter to a cream; add egg and beat well; add water, mixed with baking soda, one-fourth cup baking powder; then add the other ingredients and mix thoroughly. Drop by teaspoonsfuls on greased baking sheet and bake in a 350° oven. Sufficient

time required.

# Just Received

A carload of Nails, Staples and KOKOMO extra heavy GALVANIZED WIRE FENCING.

### A car of BRICK

### A Car of SHINGLES

### A car of PINE LUMBER and

A car of HARD WHEAT FLOUR and FEED.

Bring us your shucked corn and wheat and receive the highest MARKET PRICE for same.

We expect to start our MILL the early part of next week.

## Give Us a Trial Twin City Merc. & Manufacturing Co.

### Lu esville

III, came down Sunday to visit his father, Mr. Pete Esler.

Mrs. John Winters of Lafon was home after visiting the business at Lu esville.

Rufus Cooper and partner of Sars are boring a well for John Kinder.

Ben Mouser of Zanesville motored to town Wednesday.

The state fire department recently downed a chimney and a house with a roof on the 18th Street in Lu esville.

Andrew Gaines of Zanesville was here and at Marble Hill Tuesday on business.

A. H. Chandler is here this week repairing his place, such work as painting and putting on.

Mr. De Groot is here from New York for the new year.

National Bank of Lu esville has a new cashier, Mr. C. E. Stover.

John Winters of Lu esville is back.

John